



LATIN AMERICAN CUISINE SUMMIT  
**OCTOBER 13-15, 2020**  
 The Culinary Institute of America  
 San Antonio

TIME Central Standard Time	October 13, 2020 Day 1	October 14, 2020 Day 2	October 15, 2020 Day 3
	El Norte	El Pacifico	El Centro
9:50 AM	<b>Welcome Remarks</b> , April Goess Day One Overview	<b>Welcome Remarks</b> , April Goess Day Two Overview	<b>Welcome Remarks</b> , April Goess Day Three Overview
10:00 AM	Rick Bayless – <b>Guest Chef Demo</b> <ul style="list-style-type: none"> <li>Mussels a la Mexicana</li> <li>Salsa Macha Scallop Tostada</li> </ul>	Josue Villalvazo – <b>Guest Chef Demo</b> <ul style="list-style-type: none"> <li>Pescado Zarandeado</li> <li>Burro de Langosta</li> <li>Coctel Vuelve a la Vida</li> </ul>	Cecy Gonzalez – <b>Guest Chef Demo</b> <ul style="list-style-type: none"> <li>Torta Tamal</li> <li>Torta Milanesea</li> <li>Torta Chilaquiles</li> </ul>
10:45 AM	Networking Break and Sponsor Expo <i>sponsored by</i> <b>RATIONAL North America</b>	Networking Break and Sponsor Expo <i>sponsored by</i> <b>Texas Beef Council</b>	Networking Break and Sponsor Expo <i>sponsored by</i> <b>McCormick For Chefs</b>
11:00 AM	Alejandro Gutierrez – <b>Guest Chef Demo</b> <ul style="list-style-type: none"> <li>Torta de Barbacoa</li> <li>Pollo Ahumado</li> <li>Papa Asada con Chicharron</li> </ul>	Alberto Lanz – <b>Guest Chef Demo</b> <ul style="list-style-type: none"> <li>Tostadas Turulas (de camarón seco) de la costa de Chiapas</li> <li>Aguachile tradicional, de camarones frescos, de la costa de Sinaloa</li> <li>Machaca de calamar de Puerto Vallarta, Jalisco</li> </ul>	Juan Emilio Villaseñor – <b>Guest Chef Demo</b> <ul style="list-style-type: none"> <li>Guacamaya (torta de chicharrón León, Guanajuato)</li> <li>Enchiladas mineras con cecina</li> <li>Tacos de aire</li> </ul>
11:45 AM	Networking Break, Sponsor Expo <i>sponsored by</i> <b>RATIONAL North America</b>	Networking Break, Sponsor Expo <i>sponsored by</i> <b>Texas Beef Council</b>	Networking Break, Sponsor Expo <i>sponsored by</i> <b>McCormick For Chefs</b>
12:00 PM	Beto Villarreal – <b>Guest Chef Demo</b> <ul style="list-style-type: none"> <li>Taco de Asada</li> <li>Taco Chaquetero</li> <li>Torta de Pork Belly</li> </ul>	Chuy Elizondo – <b>Guest Chef Demo</b> <ul style="list-style-type: none"> <li>Bread &amp; Breakfast Street Food</li> </ul>	Rick Bayless – <b>Guest Chef Demo</b> <ul style="list-style-type: none"> <li>Piedrazo Salad</li> <li>Oaxacan Pasilla Salsa with Cheese Tostada</li> </ul>

Program Schedule as of October 12, 2020. Topics and Presenters subject to change



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<p><b>12:45 PM</b></p>	<p><b>Panel Discussion:</b> Innovation/R&amp;D Frustrations/ Future Latin Cuisine Stars</p> <p><i>Moderator:</i></p> <ul style="list-style-type: none"> <li>• Chef Jennifer Aranas, Datassential</li> </ul> <p><i>Panelists:</i></p> <ul style="list-style-type: none"> <li>• Chef Robert Hale, Texas Beef Council</li> <li>• Chef Blaine Wetzel, Willows Inn on Lummi Island/ Wood Stone</li> <li>• Chef Sara Villavicencio, Mayca Foodservice/Sysco</li> </ul>	<p><b>Panel Discussion:</b> Future of Mexican Trends/ Most Influential Latin American Cuisines</p> <p><i>Moderator:</i></p> <ul style="list-style-type: none"> <li>• Chef Jennifer Aranas, Datassential</li> </ul> <p><i>Panelists:</i></p> <ul style="list-style-type: none"> <li>• Chef Orlando Apodaca, Nestle Professional</li> <li>• Chef Pavel Flores, RATIONAL Mexico</li> <li>• Chef Ricardo Mejía Morales, McCormick For Chefs</li> </ul>	<p><b>Trends &amp; Insights by Datassential</b></p> <p>Join <i>Mike Kostyo, Trendologist</i> at leading food market research firm <i>Datassential</i>, as he dives into the data-backed trends and insights that will impact Latin American flavors, ingredients, and concepts in the years ahead.</p> <p>Learn how COVID-19 will impact the Latin American flavors and dishes that consumers want, understand where these concepts are in their trend lifecycle, and get the heads' up on a few "sure bet" Latin American trend predictions that Datassential's machine learning engine forecasts will grow in the next four years.</p>
<p><b>1:10 PM</b></p>	<p><b>RATIONAL North America – Demo</b> Daniel Lessem, Corporate Chef &amp; Dir. of Edu. Partnerships RATIONAL USA &amp; Pavel Flores, National Corporate Chef RATIONAL Mexico</p> <ul style="list-style-type: none"> <li>• Barbacoa</li> <li>• Carnitas</li> <li>• Salsa Macha</li> </ul>	<p><b>Texas Beef Council – Demo</b> Robert Hale, Culinary &amp; Foodservice Manager</p> <ul style="list-style-type: none"> <li>• Grilled Adobo Beef Tacos with Creamy Chipotle Salsa and Tequila Pickled Red Onions</li> </ul>	<p><b>McCormick For Chefs – Demo</b> Ricardo Mejía Morales, Corporate Chef</p> <ul style="list-style-type: none"> <li>• Tecolotas</li> <li>• Pambazos</li> <li>• Esquites</li> </ul>
<p><b>1:55 PM</b></p>	<p><b>Closing Comments</b>, April Goess</p>	<p><b>Closing Comments</b>, April Goess</p>	<p><b>Closing Comments</b>, April Goess</p>
<p><b>2:00 PM</b></p>	<p>Day Concludes</p>	<p>Day Concludes</p>	<p>Summit Concludes</p>
<p><b>2:15 PM – 3:00 PM</b></p>		<p><b>Bonus Session!</b> Cook Along with CIA Chef, Sofia Sada-Cervantes</p> <ul style="list-style-type: none"> <li>• Tacos de Canasta</li> </ul>	

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**Wednesday, October 14, 2020**

**2:15-3:00 pm**

Arriba Latin American Street Foods Cook Along Session

CIA Latin American Cuisine Specialist and Chef Instructor Sofia Sada-Cervantes

Tacos de Canasta- Mexican Basket Tacos

An authentic Mexican street food that you will find throughout Mexico. You may see these tacos called by different names. For example, in some places they are called “tacos al vapor”, “tacos sudados”, and just street tacos.